

Panasonic®

HK

Operating Instructions

Household Use Electronic Warm Jar

Model No. 1.8 L SR-DA182



Chinese please refer to page 15-back cover.
(中文請參考第15 - 尾頁)

Thank you very much for purchasing the Panasonic product.

- This product is intended for household use only.
- Please read this Operating Instructions carefully for safe and proper use of this product. Be sure to read the "**Safety Precautions**" (page 2 - 3) before use.
- Make sure that the information such as date of purchase and dealer's name is stated on the warranty card.
- Keep warranty card together with the Operating Instructions with care.

Reserve it for later use

The Warranty is attached separately.

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Safety Precautions

Be sure to observe the following precautions

To prevent personal injury, injury to others and property damage, the following instructions must be followed.

■ The following symbols show the damage or harm level caused by incorrect operation.



WARNING: Indicate a potential hazard which could result in death or serious injury.



CAUTION: Indicate a potential hazard which could result in injury or damage to property.

■ Classification and description of symbols are as follows.



This symbol indicates an action that is prohibited.



This symbol indicates an action that must be followed.



WARNING



- Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.
(To avoid causing an electric shock, or a fire due to a short circuit.)

→ If the power cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

- Do not damage the power cord or power plug.
· Following actions are strictly prohibited.
Damaging, processing, making it contact with or near high-temperature section, forcibly bending, twisting, pulling, hanging on the corner, placing heavy objects on it, tying into bundles, sandwiching, pulling the power cord to move.
(So as to avoid electric shock due to damaged power cord and power plug or avoid fire due to short circuit.)

- Do not connect or disconnect the power plug with wet hands.

· Make sure your hands are dry before touching the power plug or the product.
(To avoid causing an electric shock or injury.)

- Do not let anyone lick the instrument plug.
(To avoid causing an electric shock or injury.)

· Pay an extra attention to infants.

- Do not insert anything into vent or gap.

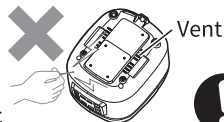
· Especially pin or other metal objects.
(To avoid causing an electric shock or abnormal operation.)

- Do not immerse the appliance in water or splash it with water.

(To avoid causing an electric shock, or a fire due to a short circuit.)
→ Please make enquiries to the Panasonic authorized service center if water gets inside the appliance.

- Do not modify, disassemble, or repair this appliance.

(To avoid causing a fire, electric shock or injury.)
→ For repair, please contact the Panasonic authorized service center.



- When in use or after cooking, do not put your face or hands near the steam vent, special attention must be paid to the infant.
(To avoid causing a burn.)



- Do not use this appliance for any purpose other than those described in the Operating Instructions.
(To avoid causing a fire, burn, injury or electric shock.)
· Panasonic shall not assume any responsibility for improper use or failure to follow the operating instructions.

- Do not place the item which may clog the hole on the heating plate into the pan.

(So as to avoid burns or injuries caused by steam leak or cooked food blowing out.)

<Cooking cases prohibited>

· Cooking method in which ingredients and seasonings are placed into a plastic bag to heat.

- Do not open the lid or move the main body during cooking.
(So as to avoid burns or injuries caused by steam leak or cooked food blowing out.)

- Do not spill water or other liquid on the instrument plug.
(To avoid causing an electric shock, or fire caused by short circuit.)

- Please use a alternating current power socket with the voltage of AC 220 V/10 A.

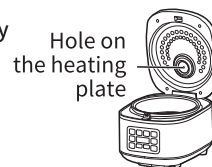
(Using the unit together with other equipment on the same outlet can cause overheating and fire.)
· Use only a power strip rated at least 10 amperes.

- Make sure that the power plug and the instrument plug are fully inserted in place.

(To avoid causing smoke, fire or electric shock.)

- Single-phase bipolar grounded power outlet should be used for this appliance to ensure reliable grounding. If grounding device is not installed, it may cause electrostatic induction of other metal parts such as housing.

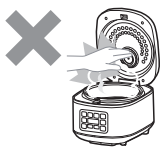
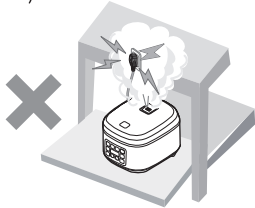
(To avoid causing the risk of electric shock due to failure or electric leakage.)



! WARNING

- **Clean the power plug regularly.**
(To avoid causing a fire due to poor insulation of the power plug arisen from accumulation of moisture and foreign matter.)
→ Disconnect the power plug and wipe it with a dry cloth.
- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**
(To avoid causing burn, injury or electric shock.)
- **Keep the appliance out of reach of small children.**
(To avoid causing a burn, injury or electric shock.)
- **If an exception or malfunction occurs, stop using the appliance immediately and unplug the power plug.**
(To avoid causing smoke, fire or electric shock.)
Abnormalities • Malfunction Cases
 - The power plug and cord become abnormally hot.
 - The power cord is damaged or intermittent power outages when being touched.
 - The main body is deformed or abnormally hot.
 - The main body emits smoke or burning smell.
 - The main body is broken, loose or makes abnormal noise.
 - The heating plate is warped or the pan is deformed.
 → Please make enquiries at Panasonic authorized service center for inspection and repair immediately.

! CAUTION

- **Do not use a non-dedicated pan or a deformed pan.**
(To avoid causing burns or injury due to overheating or malfunction.)
- **Do not use the appliance in the following places.**
 - Near heat or in the high humidity environments.
(To avoid causing electric shock, electric leakage or fire.)
 - On uneven surface or a mat which is not heat-resistant.
(To avoid causing injury, burns or fire.)
 - In the places close to the wall or furniture, etc.
(To avoid bumping into them when opening the outer lid, or cause discoloration, deformation and breakage of the furniture.)
- **Do not move the main body while in use.**
(So as to avoid burns caused by the opening of the outer lid due to the touch of the hook button.)
- **Do not touch the hot surface while the appliance is in use or after cooking.**
 - The main body has a high temperature. In particular, the metal parts such as the heating plate, the pan and cast heater.
- **Do not expose the power plug into the steam.**
(To avoid causing an electric shock, or a fire due to a short circuit.)
→ When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.
 
- **Do not let the appliance operate in an empty state.**
(To avoid causing burn.)
- **Do not connect the appliance with an external timing device or operate the appliance in the mode of a separate remote control system.**
(So as to avoid fire.)
- **When you unplug the power plug, be sure to hold the plug itself, and never pull the power cord.**
(To avoid causing an electric shock, or a fire due to a short circuit.)
- **When taking out the pan or when the pan is not in use, remember to turn off the power and unplug the power plug.**
(To avoid causing burns, injury, or an electric shock, leakage, fire due to insulation aging.)
- **Wait for the main body to cool down sufficiently before cleaning.**
(To avoid causing burns.)
- **When used within a cupboard or other enclosed spaces, make sure that the steam can emit outward.**
(To avoid causing discoloration or deformation of the cupboard.)
- **This appliance is intended to be used in household and similar applications such as:**
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

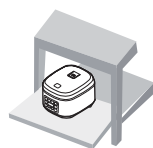
When a power outage occurs during use

- Including unplug of the power plug, trip, etc.
- Return to standby mode.

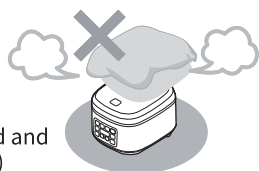
Instructions for Use

About the main body

- If the product is on the cabinet with sliding table, make sure that the load of the table is greater than 9 kg. (To avoid dropping the product.)



- Do not cover the outer lid with cloth or other objects when the product is in use. (To avoid causing the steam from being blocked, resulting in deformation, discoloration of the outer lid and malfunction of the product.)



- Please clean rice and other foreign objects stick on the main body (bottom sensor, cast heater, and the bottom of the pan). (So as to avoid error display, or scorched rice, half-cooked rice, etc.)

Edge or bottom



(Pan)

Cast heater
Bottom sensor



- Be sure to remove the pan protection bag before use. (So as to avoid poor cooking or fire.)
- Do not pour food that needs to be cooked directly into the protective frame where no pan has been placed. (So as to avoid failure caused by impurities.)
- When there is any overflow of rice water from the steam vent, pull out the power plug immediately to disconnect the power supply. Do not resume the use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.
- Do not use the product outdoors. (Unstable power supply may result in a product failure.)
- Avoid using the product under direct sunlight. (So as to avoid color change.)
- Do not use this product on items that are not resistant to high temperatures, such as carpets, electric heating carpets, and tablecloths (made of ethylene plastic). (So as to avoid poor cooking or fire.)
- Please make sure to use this product in areas under 2000 meters above sea level. (To avoid affecting the cooking performance.)

About the Inner pan

- Do not use the pan in a place other than the rice cooker.



- Do not use it on a gas stove or induction cooker or microwave.



- Do not impact the pan with a hard object.



- (To avoid causing scratches or dents of the outer surface.)



- Pay attention to the following in order to avoid slash or scratch of the coating of the pan.

Before cooking



- Do not let objects like metal sieve contact with the coating of the pan.



After cooking



- Do not put vinegar into the rice in the pan. (While cooking Sushi and other food)
- Do not use a metal spoon. (While cooking congee and other food)
- Do not touch or strike the pan. (While filling a bowl with rice)

During cleaning and maintenance (P9)



- Do not use the pan as a washing container.
- Do not place a spoon or other utensils into the pan.
- After cooking with seasoning, do not leave food inside the pan.
→ Please clear the food in the pan as soon as possible and then clear the pan.
- Do not use bowl dryer or dish washer/dryer for cleaning.
- Do not put the pan onto other utensil to dry after washing.
- Do not use abrasive powder or metal brush, nylon brush (with the grind), scouring pad to clean or scrub the pan.
→ To clean the pan, wash it with a soft sponge.



Notes

The following will not affect the product performance or personal health.

[Outer surface] superficial scratches, small dents or collision.

[Inner surface] flaking of the coating of the pan.

→ If the pan is deformed or you are worried about its condition, please purchase a new pan.

Parts Identification

Main body

Accessories



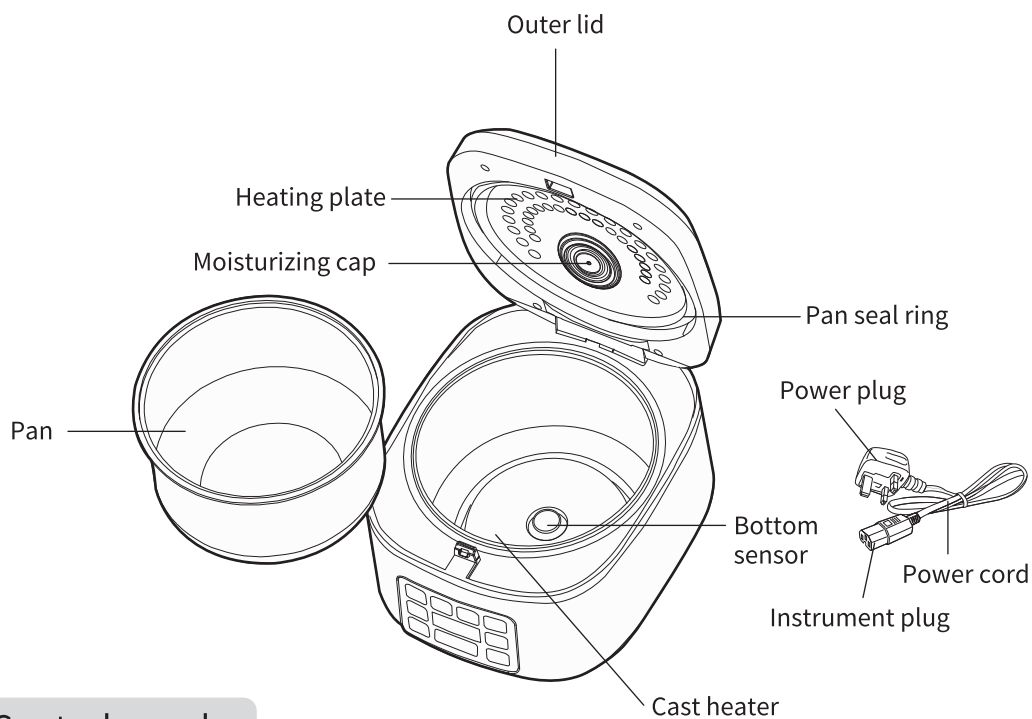
Rice scoop (1)



Steaming basket (1)

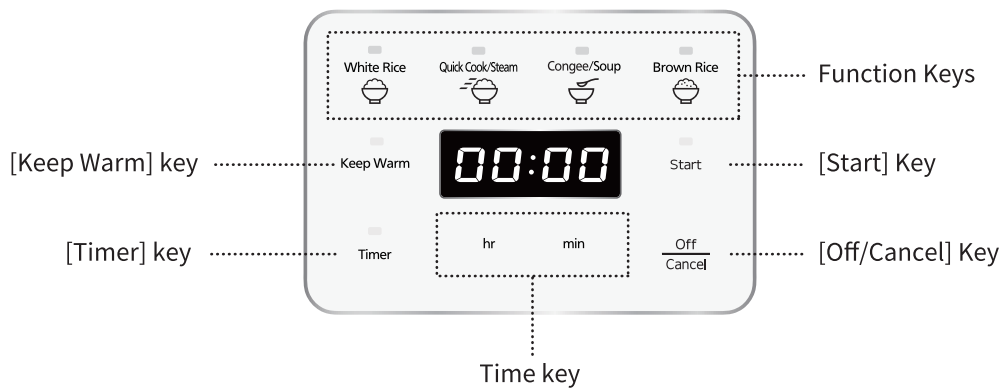


Measuring cup(1)
(Approx.180 mL)




Before use

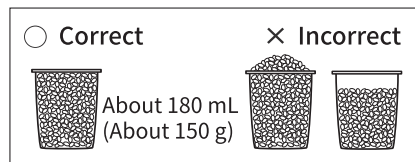
Control panel



Preparation

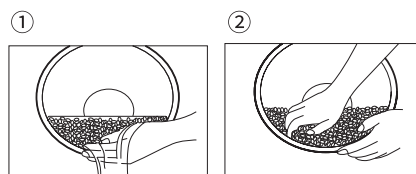
1 Measure rice with the measuring cup provided

- Maximum quantity of rice to be cooked at once,  "Specifications" on P14.
- When using 1.8 L Model for quick cooking of rice or cooking of long grain rice, please keep the maximum quantity of rice within 8 cups.



2 Wash the rice till the water turns relatively clear

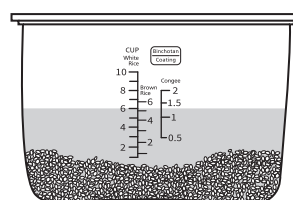
- ① Wash the rice quickly with plenty of water while changing the water.
 - ② Stir the rice gently, and repeat several times of rice washing → rinse with water, till the water turns relatively clear.
- In order to avoid scratching the non-stick coating on the pan surface, do not wash rice in the pan.
 - Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.




3 Place the washed rice into the pan

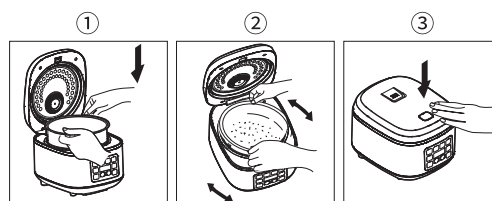
- Add water until the corresponding waterline and dry the outside of the pan.
- Add water on a flat surface, and flatten the surface of the rice. (Confirm the scale and add water to the same height)
- When too much water is added, it may overflow when cooking.

Example : when cooking 6 cups of rice, add water to the "6" waterline of the "White Rice".



4 Put the pan into the body and close the outer lid

- In order that the pan bottom can be closely attached to the cast heater, please rotate the pan along the direction indicated by the arrow for 2 or 3 times.
- Please check whether the moisturizing cap is correctly positioned. ( P9)
- When closing the outer lid, please confirm that there is a "click" sound.

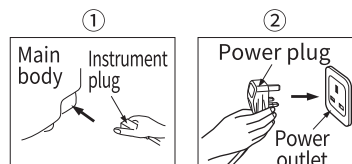


5 Connect the plugs

- Please plug in the instrument plug, then plug the power plug, and make sure both are connected securely.

Attentions


- When cooking with the steaming basket, the maximum cooking capacity is 5 cups.




Menu functions

White Rice/Brown Rice/Congee/Soup/Keep Warm

When cook with the "White Rice" function


1 Turn on power, and then press  key to select "White Rice" function.

2 Press  key to start cooking.

- The "White Rice" and "Start" indicators light up.
- Under the "White Rice" function, it displays the remaining time before cooking finishes.
- After entering the cooking stage, the remaining cooking time displayed will be automatically adjusted depending on the rice volume. For example, it may sometimes drop from "After 15 minutes" to "After 11 minutes", rather than decreasing in unit of 1 minute.




3 When cooking is over, loosen the rice.



- After the buzzer rings, cooking finishes. The function will automatically turn to keep warm status. To prevent the rice from sticking together, please loosen the rice after cooking.
- Depending on ingredients, you can press  key to cancel keep warm.

■ Kind reminder

- Do not mix brown rice with white rice, to avoid affecting the cooking result.
- With "White Rice" function, you can make rice softer and more delicious.


When cook with the "Congee/Soup" function

1 Turn on power, and then press  key to select "Congee/Soup" function.

2 Press   key to set the cooking time (the initial cooking time is 1 hour and 30 minutes).


- The "Congee/Soup", "Timer" and "Start" indicators flash.
- The range of cooking time: 1 - 4 hours.
- The "hr" key increases time in unit of 1 hour.
- The "min" key increases time in unit of 10 minutes.



3 Press  key to start cooking.

- In cooking state, "Congee/Soup" and "Start" indicators light up.
- Under the "Congee/Soup" function, it displays the remaining time before cooking finishes.

4 Cooking is over.

- After the buzzer rings, cooking finishes. The function will automatically turn to keep warm status. The "Keep Warm" indicator lights up.
- Depending on ingredients, you can press  key to cancel keep warm.

Usage

Keep Warm

- If keeping warm for longer than 24 hours, the "Keep Warm" function will automatically stop, and the display shows "----".
- Cooked rice should be consumed within 5 hours of keeping warm to avoid discoloration or becoming stale.
- When in keep warm function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if the rice scoop is left in the pan when the rice is in keep warm function.


■ Kind reminder


- For keeping a small amount of cooked rice warm, stack the cooked rice in the middle of the pan as much as possible to prevent the rice from drying or becoming hard.
- When keeping warm, also always stir the cooked rice to keep the deliciousness unchanged.

Menu functions

Quick Cook/Steam/Timer

When cook with the "Quick Cook/Steam" function

1 Turn on power, and then press  key to select "Quick Cook/Steam" function.

2 Press  key to start cooking.

- In cooking state, the "Quick Cook/Steam" and "Start" indicators light up.
- Under the "Quick Cook/Steam" function, it displays the remaining time before cooking finishes.

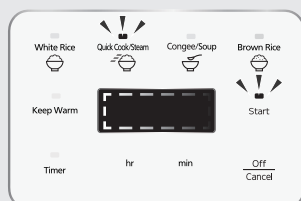



Table of steaming time and water quantity

Water quantity (approx.)	1/2 Measuring cup	1 Measuring cup	2 Measuring cups	3 Measuring cups
Steaming time (approx.)	15 minutes	30 minutes	50 minutes	65 minutes

*The maximum time of steaming is about 80 minutes. When the time is up, no matter the water is completely evaporated or not, the warm jar will turn to keep warm function automatically.

3 Cooking is over.

- After the buzzer rings, cooking finishes, the function will automatically turn to keep warm status. The "Keep Warm" indicator remains on.
- Depending on ingredients, you can press  key to cancel keep warm.


Kind reminder

- "Quick Cook/Steam" can be used for cooking rice. As the cooking time is shortened, the rice may be harder or there may be rice crust.
→ Soak the rice in water in advance, and you can make the cooked rice become soft.

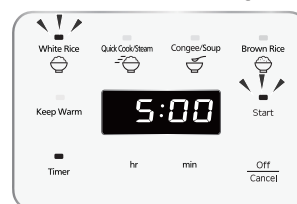
When cook with the "Timer" function

1 Turn on power, and then select the desired function, such as "White Rice" function.

- Set the cooking time first when you preset "Congee/Soup" function.


2 Press  key
(The initial timer is 5 hours).

- The "White Rice" and "Start" indicators flash, the "Timer" indicator lights up.



3 Press  key to set the preset time.

- The "hr" key increases time in unit of 1 hour.
- The "min" key increases time in unit of 10 minutes.
- The range of timer: 1 - 24 hours.
- Press and hold "hr" or "min" key to adjust the time quickly.

4 Press  key, and the timer is set successfully.

- In cooking state, "White Rice" and "Timer" indicators light up.

Special Notes:

- Time indicated by the timer is the length of cooking time.
(For example, if the timer is 5 hours, it means that the cooking finishes after 5 hours.)

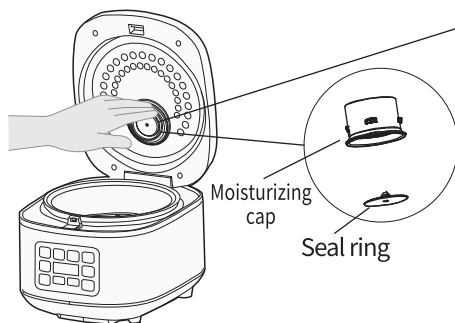
Function Tips

- After the appliance is power on, you can hear one "beep", all the indicators on the display light up once, and then it goes into standby state.
- When it starts cooking, you can stop cooking and return it to standby state by simply pressing [Off/Cancel] key.
- When you select a cooking menu, but do not press [Start] key to start cooking, then the appliance will automatically return to standby state in one minute.

Cleaning and Maintenance

Attentions

- Before cleaning, please pull out the power plug first. Do not clean the main body until it cools down.
- When cleaning the main body, do not immerse it into water, or clean it with lacquer thinner, gasoline, alcohol, cleaning powder or hard brush, etc.
- Do not use the dish washer or dish dryer.



Moisturizing cap

The moisturizing cap can be taken off directly. Clean it after each use.

Disassembly

- ① Remove from the heating plate.
- ② Separate with a light pull

Installation

- ① Align with the position
- ② Press in the heating plate in the opposite direction of removing. (Please note that it should be installed in place and without tilt.)

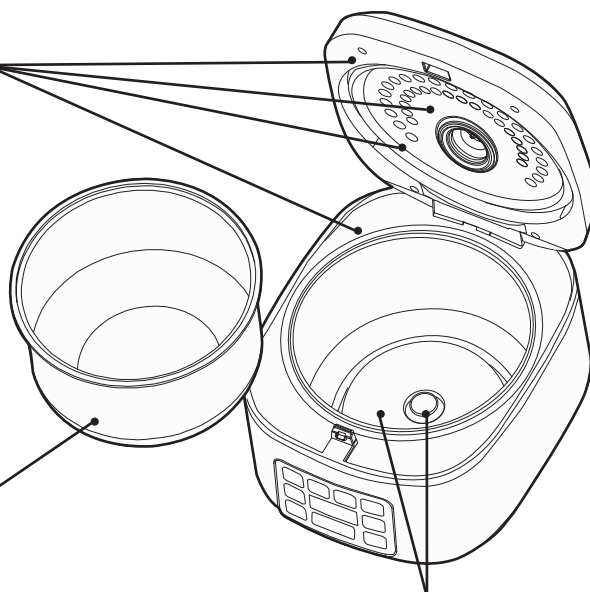
Caution

- After use, remove the moisturizing cap and put it in warm water for a few minutes, and then rinse with water.
- After cleaning, do not dry it with a dishwasher etc; otherwise deformation or crack may be caused.

Main body · Outer lid · Heating plate · Pan seal ring

Wipe with a wrung cloth.

- If the oil stains are not removed, the oil stains on the outer lid may stick to it and become difficult to remove. Clean the outer lid after each use.
- As the metal parts are heated, there may be color change or stripes on their surfaces, which will not affect their normal functions.
- Do not pull the pan seal ring.



Pan

- Clean with diluted detergent, soft sponge and water. Wipe off any water on the outside of the pan.
- Please do not use the pan as a container for cleaning.
- Color change or stripes may appear on the fluoridized coating surface, which will not affect human health or normal functions of the main body.
- Depending on the frequency of use, rubbing traces may appear on the outside of the pan, which will not affect the performance of the warm jar.

Cast heater/Bottom sensor

Wipe with a wet towel wrung.

- When adhesion is present, wipe it with fine sandpaper (around No.600) or a dry cloth.

Notes

- If you do not clean the bottom sensor and cast heater, the rice may be burned or boiled bad.

Recipes

Attentions:

- Because of the different ingredients added into the rice, there may be scorched rice at the bottom.
 - When cooking red bean congee, the red bean skin may block the steam vent, further leading to the unexpected opening of the outer lid, so please be careful.
 - While cooking white fungus soup which may become thick, please use the "Congee/Soup" function, and the maximum cooking volume should not exceed the "Congee" maximum waterline so as not to overflow.
- ※1 cup (measuring cup): about 150 g

Mung Bean and Lilium Porridge

Ingredients:	Mung bean	70 g	Seasonings:	Sugar	According to personal preference
	Sticky rice	70 g			
	Lilium	10 g			

Steps:

- 1) Put the washed mung beans, sticky rice and lilium into the pan and add water until scale 1 of waterline for "Congee".
- 2) Close the outer lid and select "Congee/Soup", set the cooking time to 1 hour, and press the [Start] key.
- 3) After the cooking is over, add some sugar according to personal preference and enjoy the meal.

Mushroom soup

Ingredients:	White beech mushroom	70 g	Seasonings:	Cooking wine	15 mL
	Mushroom with crab taste	70 g		Salt	The right amount
	King oyster mushroom	360 g		White pepper	A little
	Ribs	300 g			
	Ginger	Several pieces			
	Chopped scallion	A little			

Steps:

- 1) Soak the three kinds of mushrooms in appropriate salted water for 10 minutes. After rinsing the ribs with water, blanch them with boiling water.
- 2) Wash the three kinds of mushrooms, cut off the roots. Cut the king oyster mushroom into small section.
- 3) Put the ribs, mushrooms and ginger slices into the pan. Add the right amount of cooking wine, add water to the max. Waterline for "Congee", and close the outer lid.
- 4) Select "Congee/Soup", set the cooking time to 1 hour 30 minutes, and then press the [Start] key.
- 5) After cooking, open the outer lid, and then only season it with the right amount of salt, white pepper and chopped scallion.

Note: You can choose your favorite mushrooms.

Troubleshooting

Please check before requesting a repair.

Scenarios	Please check
Do not cook during preset time	<ul style="list-style-type: none"> Is the [Start] key pressed?
Cooking time is long	<ul style="list-style-type: none"> If cooking is made continuously, the cooking time will be longer. (May be extended up to 30 minutes) Due to the different amounts of rice and water, the remaining time display may be stopped for adjustment in the middle of cooking.
Cooking time is short	<ul style="list-style-type: none"> Due to the different amounts of rice and water, the remaining time display may be adjusted in the middle of cooking.
Steam vapor leaks from other place than from steam vent	<ul style="list-style-type: none"> Is foreign object attached to the pan seal ring and along the pan, or is the pan deformed?
Key operation can not be performed	<ul style="list-style-type: none"> Are the indicator of the keys on? →Key operation can not be performed during cooking, timer or keep warm. Press the [Off/Cancel] key before operation.
Sparks occur from the power plug	<ul style="list-style-type: none"> When plugging or pulling the power plug, small sparks may sometimes emerge, it is not a malfunction.
There is plastic smell	<ul style="list-style-type: none"> There may be plastic smell at the beginning of use. It will be eliminated after several more uses. It is not abnormal.
Make noise	<ul style="list-style-type: none"> The sound of "click, click" in cooking is the sound of adjusting firepower, which is not a fault. The "pa" sound in cooking is the cracking sound generated by the thermal expansion of water droplets at the bottom (outside) of the pan, which is not a fault.
Early end of cook in timer mode	<ul style="list-style-type: none"> When use timer function, due to the different amounts of rice and water, the remaining time display may be adjusted in the middle of cooking or get over early.

Attentions

- If you are careless to put water and rice into the main body without the pan, please consult the Panasonic authorized service center.

In trouble





Troubleshooting

Please check before requesting a repair if it is not a failure.

Scenarios	Please check
Glutinous (soft)	<ul style="list-style-type: none"> • Is the rice quantity and water volume correct? • Is much broken rice mixed in? • Is the rice immersed in water for a long time? (Preset time is too long, etc.) →When using the timer function to cook, you need to put less water. • Is hot water used to wash rice? • Is rice loosened immediately after cooked? • Is too much water added into new rice to cook?
Dry (hard)	<ul style="list-style-type: none"> • Is the rice quantity and water volume correct? • Is "Quick Cook/Steam" function used to cook?
Congee is mushy	<ul style="list-style-type: none"> • Is rice soaked in water for a long time when timer cooking is set? • Is congee kept warm? • Whether there is too much broken rice?
Rice is scorched	<ul style="list-style-type: none"> • Is rice washed adequately? • Is there any foreign object at the bottom of the pan, on the bottom sensor and cast heater? • Is timer cooking set? • Is much broken rice mixed in? • Are spices added for cooking? • Is the bottom of the pan uneven? • Is moisturizing cap mounted correctly?
Condensation Odor Rice is yellow	<ul style="list-style-type: none"> • Is rice loosened immediately after cooked? • Has rice been keep warm for a time longer than 5 hours? • Is cooled rice added into the pan and keep warm? • Is rice washed adequately? • Is the rice scoop placed during keep warm? • Due to the different types of rice or water quality, cooked rice might be yellowish. • It may smell when you cook ingredients with seasonings. →Carefully clean the pan, heating plate, moisturizing cap.
Rice is dry	<ul style="list-style-type: none"> • Has rice been keep warm for a time longer than 5 hours? • Is reheating repeated many times? • Is moisturizing cap mounted correctly? • Is any foreign object attached to the pan seal ring and along the pan, or is the pan deformed?
Rice sticks onto the pan	<ul style="list-style-type: none"> • Due to the different varieties of rice, soft rice might easily stick the pan.
A thin film is formed	<ul style="list-style-type: none"> • Is bran remained? Rice paper-like film is a result of the dry starch dissolution, and it is harmless; the rice which is not washed cleanly is likely to generate such a thin film.
Cooked rice has bumpy surface	<ul style="list-style-type: none"> • Did you make the surface of rice smooth before cooking? Under the following circumstances, rice tends to have uneven surface. <ul style="list-style-type: none"> • When rice has not been sufficiently washed. • When a lot of broken rice is mixed in. • When rice has been broken due to excessive force used to wash it.

Error Codes Indication

Please check before requesting a repair.

Error display	Please check
	<ul style="list-style-type: none">• Keep warm duration over 24 hours?• After keeping warm for 24 consecutive hours, the "Keep Warm" function will automatically stop, and the display shows  it goes into standby state.
	<ul style="list-style-type: none">• Please check if it is cooking with nothing? →Unplug the power plug, and use it again after the main body cools down completely.
	<ul style="list-style-type: none">• Try to unplug the power plug and plug it in again. If "H※※" still appears, then there is a fault. →Please consult the Panasonic authorized service center, and inform the error code (two digits after "H").

If the warm jam is still not back to normal after the above is confirmed, go to the Panasonic authorized service center for repair.

Specifications

Destination		Hong Kong
Model No.		SR-DA182
Rated Voltage		220 V~
Rated frequency		50 Hz
Rated power input		770 W
Nominal volume of the pan (Approx.) L		1.8
Cooking quantity (Rice) L (cup)	White Rice	0.18-1.8 [1-10]
	Quick Cook/Steam	0.18-1.44 [1-8]
	Brown Rice	0.18-1.08 [1-6]
Congee cooking volume (Rice) L (cup)		0.09-0.36 [0.5-2]
Maximum cooking volume (Ingredients + Water) L※		2.5
Power cord length (Approx.) m		1
Weight (Approx.) kg		3.0
Size (Approx.) mm	Depth	266
	Width	337
	Height	229

(※) Indicates the cooking capacity at the Maximum waterline of "Congee".

Panasonic®

使用說明書

家庭用 微型電腦飯煲

型號 1.8 L SR-DA182



非常感謝您購買Panasonic產品。

- 本產品用於家庭和類似用途。
- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。使用前請務必閱讀【安全注意事項】（第 16 - 17 頁）。
- 請確保保修卡上註明有購買日期和經銷商號等信息。
- 將保修卡和使用說明書一同小心收妥。

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安全注意事項

請務必遵守!


為防止造成人身傷害、財產損失，請務必遵守以下安全注意事項。


■以下圖標表示錯誤操作可導致的危害程度。

 **警告**：表示如不避免，則可能導致死亡或嚴重傷害的某種潛在危害情況。


 **注意**：表示如不避免，則可能導致輕微或中度傷害的某種潛在危害情況。

■符號的分類及解釋如下。

 此圖標表示不能進行，即“禁止”的內容。

 此圖標表示務必執行，即“強制”的內容。

警告

 ●如電源線或電源插頭已損壞或電源插座與電源插頭的接口鬆脫，請勿使用產品。
(以免導致觸電或因短路導致火災。)

→如果電源線損壞，必須用專用電源線或從製造廠或維修部買到的專用組件來更換。

●請勿損傷電源線或電源插頭。

·絕對禁止進行以下操作：

損傷、加工、使其接觸或靠近高溫、強行彎曲、扭轉、拉拔、掛在角上、在其上放置重物、紮成束、夾入、拉動電源線移動。

(以免因電源線和電源插頭破損而觸電，或因短路導致火災。)

●請勿用濕手插入或拔出電源插頭。

·接觸電源插頭或產品前請務必確保手是乾燥的。

(以免導致觸電或受傷。)

●請勿讓任何人舔本體插頭。

(以免導致觸電或受傷。)

·特別要留意嬰幼兒。

●請勿在散熱孔、或縫隙間插入任何物件。

·特別是針及其他金屬物。

(以免造成觸電或異常動作。)

●請勿淋水、直接用水清洗或把產品浸在水中。

(以免導致觸電或因短路導致火災。)

→如果本產品進水，請諮詢 Panasonic 授權的服務中心。

●請勿自行改裝、拆解或修理產品。

(以免導致火災、觸電或受傷。)

→如需修理，請諮詢 Panasonic 授權的服務中心。

●使用中或剛使用後，請勿將臉或手靠近蒸氣口處，對小孩要格外注意。
(以免導致燙傷。)

●請勿將產品用於使用說明書記載以外的任何用途。

(否則可能會導致火災、燒傷、受傷或觸電。)

·對於使用不當或未能遵守使用說明書而導致的情况，Panasonic 將不承擔任何責任。

●請勿將可能堵塞放熱板上的孔洞的物品放入內鍋。
(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)

< 禁止的烹調方法 >

·將配料和調味料放入塑膠袋中等進行加熱的烹調方法。

●請勿在烹調時打開外蓋或移動本體。

(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)

●請勿將水或其它液體濺到本體插頭上。

(以免導致觸電或因短路導致火災。)

●務必單獨使用額定值為 AC 220 V/10 A 的交流電的電源插座。

(以免因與其他電器並用而過熱，從而引起火災。)

·務必使用額定值至少為 10 A 的電源接線板。

●請務必將本體插頭和電源插頭妥善連接。

(以免導致冒煙、火災或觸電。)

●本產品應使用單相兩極帶接地的電源插座，並保證其可靠接地。未安裝接地裝置，可能會引起箱體等其他金屬部件帶有感應靜電。


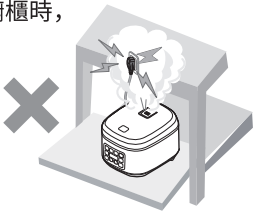
(以免發生故障或漏電時有觸電的危險。)



警告

- 定期清潔電源插頭。
(以免電源插頭因濕氣及外物積聚而導致絕緣故障，從而引起火災。)
→ 拔下電源插頭，然後使用乾布擦拭。
- 本產品不適合以下人士（包括孩童）使用：
身體感官或心智能力退化者，或是經驗與使用知識缺乏者，除非有負責其安全的人員在旁監督或指導，方可使用。請注意避免讓孩童戲玩本產品。
(以免導致燒傷、受傷或觸電。)
- 請務必將產品放置於孩童觸碰不到的位置。
(以免導致燙傷、受傷或觸電。)
- 發生異常或故障時，請立即停止使用，並拔下電源插頭。
(以免導致冒煙、火災或觸電。)
異常或故障例子
 - 電源插頭及電源線異常發熱。
 - 電源線已損壞或碰到電源線後發生間歇性斷電。
 - 本體變形或異常發熱。
 - 本體冒煙或發出焦味。
 - 本體破裂、鬆動或發出異響。
 - 放熱板翹曲或內鍋變形。→ 請立即前往Panasonic授權的服務中心進行檢查及維修。

注意

- 請勿使用非專用內鍋或變形後的內鍋。
(以免因過熱或故障導致燙傷或受傷。)
- 請勿在以下地方使用本產品。
 - 靠近熱源或過高濕度的環境中。
(以免導致觸電、漏電或火災。)
 - 不平穩的檯面或不耐熱的墊子上。
(以免導致受傷、燙傷或火災。)
 - 靠近牆壁或傢俱等處。
(以免開蓋時碰到，或導致傢俱等變色、變形及破損。)
- 使用中請勿移動本體。
(以免碰到開蓋按鈕，使外蓋打開，從而導致燙傷。)
- 使用中或烹調剛結束時，請勿觸摸高溫表面。
 - 本體溫度很高。特別是放熱板、內鍋、電熱板等金屬部。
(以免導致燙傷。)
- 請勿將電源插頭暴露在蒸氣中。
(以免導致觸電或因短路導致火災。)
→ 使用有滑動式拉桌的櫥櫃時，請在電源插頭不會接觸到蒸氣的地方使用本產品。
- 請勿空燒。
(以免導致燙傷。)
- 請勿將本產品外接定時器或在獨立的遙控控制系統的方式下運行。
(以免引起火災。)
- 拔下電源插頭時，請確保握住插頭本身。
(以免導致觸電，或因短路引起火災。)
- 取出內鍋或不使用時，切記關閉電源並拔下電源插頭。
(以免導致燙傷、受傷或因絕緣老化而引起觸電、漏電、火災。)
- 請等到本體充分冷卻後再進行清洗。
(以免導致燙傷。)
- 在櫥櫃等封閉空間使用時，請確保蒸氣能向外散發。
(以免導致櫥櫃等變色或變形。)
- 本產品用於家庭和類似用途，例如：
 - 在商店、辦公室及其他工作環境的員工廚房區；
 - 農莊；
 - 酒店、汽車旅館和其他居住環境中由客戶使用；
 - 僅提供床位和早餐的快捷酒店環境。

在使用過程中發生停電時

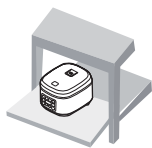
- 包括在中途拔掉電源插頭，跳掣等情況。
- 返回待機狀態。

使用
前

使用注意事項

關於本體

- 放在滑動式拉桌上時，請務必確認桌子的負荷強度在 9 公斤以上。
(以免產品掉落。)



- 使用中請勿將布或其他物品蓋在外蓋上。
(以免蒸氣無法釋放，導致外蓋變形、變色或發生故障。)



- 請及時清理黏在本體上（底感應器、電熱板、內鍋底部）的米飯等異物。
(以免出現錯誤顯示，或有飯焦、生米等情況。)

邊緣或底部



(內鍋)

電熱板
底感應器



- 使用之前務必去掉內鍋保護袋。
(以免烹調不良或發生火災。)

- 請勿把需要烹調的食物直接倒入沒放內鍋的保護框內。
(以免因雜質而引起故障。)

- 若米湯從蒸氣口溢出，請先拔掉電源插頭，切斷電源。用乾布擦去電源插頭、本體插頭等部位的米湯後，方可繼續使用。

- 請勿在戶外使用產品。
(不穩定的電源可能會導致產品發生故障。)

- 請勿在陽光直射下使用。
(以免導致變色。)

- 請勿在地毯、電熱地毯、檯布（乙烯塑膠製）等不耐高溫的物品上使用本產品。
(以免烹調不良或發生火災。)

- 請務必在海拔 2000 米以下的地區使用本產品。
(以免影響煮飯性能。)

關於內鍋

- 請勿在飯煲以外的地方使用內鍋。



- 請勿在煤氣灶或電磁爐及微波爐內使用。



- 留意以下情況以避免削去或刮傷內鍋塗層。

準備烹調時



- 請勿讓金屬洗米籬等物件接觸內鍋塗層。



烹調結束後



- 請勿將醋放入內鍋中的米飯裏。
(製作壽司等食物)
- 請勿使用金屬匙羹。(烹調粥等食物)
- 請勿輕觸或擊打內鍋。(盛飯時)

- 請勿將內鍋與硬物件撞擊。



- (以免導致外層表面刮傷
或產生凹痕。)



清潔保養時（第23頁）



- 請勿將內鍋作為洗碗容器。
- 請勿將湯匙或其他餐具放入內鍋中。



- 使用調味料烹調後，請勿將食物留在內鍋中。
→ 請儘快清除內鍋中的食物然後進行清洗。
- 請勿使用乾碗機或洗碗機 / 烘乾機進行清洗。
- 請勿在清洗後將內鍋放在其他餐具上晾乾。



- 請勿使用研磨粉或金屬刷、尼龍刷（含有研磨料）、百潔布等清洗或擦洗內鍋。
→ 使用軟海綿進行清洗。



提示

以下情況不會影響產品性能或人身健康。
〔 外層表面 〕 淺的刮痕、細小凹痕或碰撞。
〔 內層表面 〕 內鍋塗層剝落。
→ 如內鍋變形或您擔心其狀況，請購買新的內鍋。

零件名稱

本體

附件



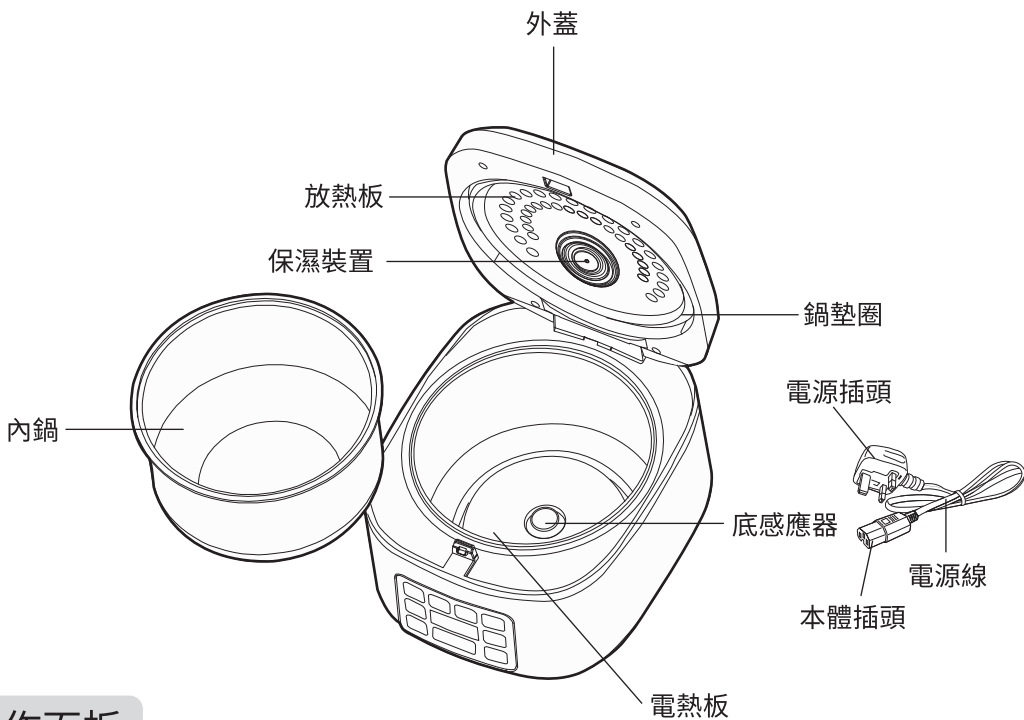
飯勺 (1個)



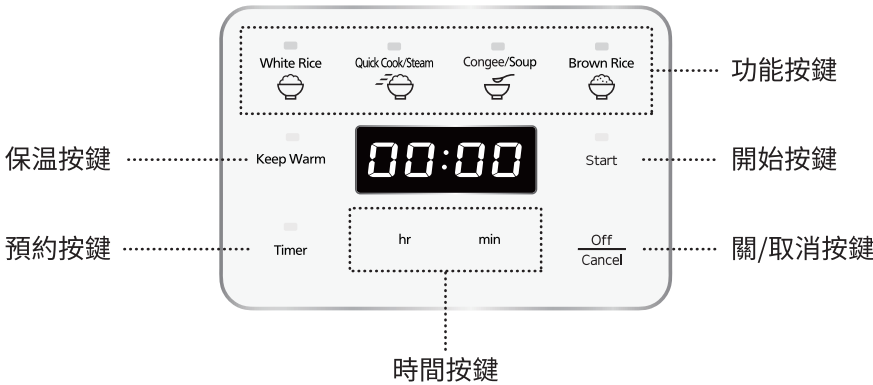
蒸籠 (1個)



量杯 (1個)
(約180 mL)



操作面板



使用前

準備

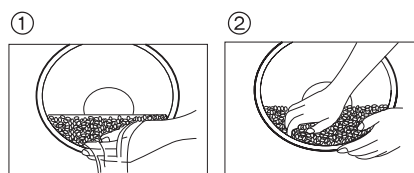
1 用附屬的量杯量米

- 1 次可煮的最大米量 請參閱封底“規格”。
- 用 1.8 L 型進行快速煮飯或烹調長粒米時，最大米量請控制在 8 杯以內。



2 將米洗至水清

- ① 加入充分的水，快速搓洗後立即倒掉水。
 - ② 輕輕揉搓淘洗後的米，重複數次洗米→用水沖洗，將米洗至水清為止。
- 為避免擦傷內鍋表面的不黏塗層，請勿直接使用內鍋洗米。
 - 請把米洗乾淨。否則會有產生飯焦的可能，而且殘留的米糠會影響米飯的味道。

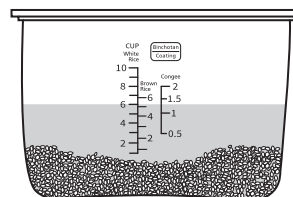


3 將洗好的米放入內鍋

根據需要加水至相應的刻度線，並擦乾內鍋外表面。

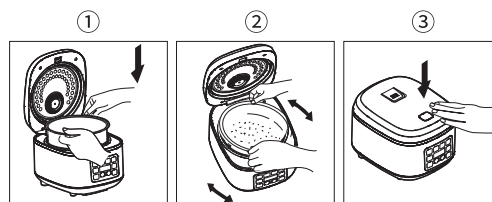
- 放在平坦的檯面上加水，並撫平米的表面。
(確認刻度線，加水至相同的高度)
- 水量過多時，可能會於烹調中因沸騰而溢出。

〈例〉煮6量杯的白米時，加水至
“White Rice” (白米) 刻度
線“6”處。



4 將內鍋裝入本體內, 閉合外蓋

- 為使鍋底和電熱板能緊密貼附，請將內鍋按箭頭所示方向轉動 2-3 次。
- 確認保濕裝置是否安裝到位。(請參閱第 23 頁)
- 關閉外蓋時，請確認發出“喀噠”的閉合音。



5 插上插頭

- 請先插上本體插頭，再插電源插頭，並確保兩者均已插到底。

注意事項


- 若煮飯時同時使用蒸籠蒸煮食物，最大烹調米量為5杯。



關於各功能

白米 / 糙米 / 粥 / 湯 / 保溫

用「White Rice」(白米)功能煮飯時


1 通電後按  鍵，選擇「White Rice」(白米)功能。

2 按  按鍵，開始烹調。

- 「White Rice」(白米)和「Start」(開始)指示燈點亮。
- 「White Rice」(白米)功能在烹調結束前會顯示剩餘時間。
- 進入炊煮階段後，會根據飯量的多少自動調整顯示的剩餘烹調時間。如：有時可能會從“15 分後”一下跳到“11 分後”，而不是逐分遞減。



3 烹調結束，翻鬆米飯。



- 蜂鳴器響後，烹調結束，自動轉入保溫狀態。為防止米飯黏在一起，請儘快翻鬆米飯。
- 根據食材需要，可按  鍵，取消保溫。

■溫馨提示

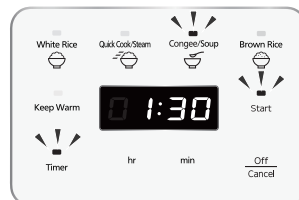
- 請不要將糙米與白米混合煮飯，以免影響煮飯效果。
- 用「White Rice」(白米)功能會使米飯更鬆軟可口。

用「Congee/Soup」(粥 / 湯)功能時

1 通電後按  鍵，選擇「Congee/Soup」(粥 / 湯)功能。

2 按   按鍵，可以設定烹調時間（預設烹調時間為 1 小時 30 分鐘）。


- 「Congee/Soup」(粥 / 湯)、「Timer」(預約)、「Start」(開始)指示燈閃爍。
- 可設定的烹調時間範圍：1 - 4 小時。
- 「hr」(小時)按鍵是以 1 小時為遞增單位。
- 「min」(分)按鍵是以 10 分鐘為遞增單位。



3 按  按鍵，開始烹調。

- 進入工作狀態，「Congee/Soup」(粥 / 湯)和「Start」(開始)指示燈點亮。
- 「Congee/Soup」(粥 / 湯)功能在烹調結束前會顯示剩餘時間。

4 烹調結束。

- 蜂鳴器響後，烹調結束，自動轉入保溫狀態。「Keep Warm」(保溫)指示燈點亮。
- 根據食材需要，可按  鍵，取消保溫。

使用方法

保 溫

- 保溫超過 24 小時，保溫將自動停止，顯示屏顯示“----”。
- 米飯以在保溫 5 小時以內食用為佳，以免米飯變色或變味。
- 保溫時，內鍋的邊緣有時會出現少量水珠。
- 保溫時內鍋中如放有飯勺等盛飯用具則會影響米飯的味道。

■其他小秘訣


- 對於少量米飯的保溫，盡可能將米飯堆放在內鍋中央，以防止乾掉變硬。
- 保溫時，也要隨時翻攪米飯才能保持米飯的美味。

關於各功能

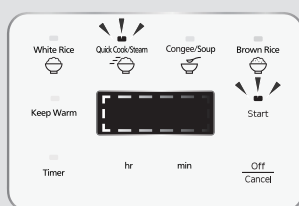
快速/蒸/預約

用「Quick Cook/Steam」(快速 / 蒸) 功能時

1 通電後按  按鈕，
選擇「Quick Cook/Steam」(快速 / 蒸)。

2 按  按鈕，開始烹調。

- 進入工作狀態，「Quick Cook/Steam」(快速 / 蒸) 和「Start」(開始) 指示燈點亮。
- 「Quick Cook/Steam」(快速 / 蒸) 功能在烹調結束前會顯示剩餘烹調時間。




時間及水量表

水量[約]	1/2量杯	1量杯	2量杯	3量杯
蒸煮時間[約]	15分鐘	30分鐘	50分鐘	65分鐘

*蒸煮的最長時間約80分鐘。無論水有沒有完全蒸發，都將自動轉為保溫狀態。

3 烹調結束

- 蜂鳴器響後，烹調結束，自動轉入保溫狀態。「Keep Warm」(保溫) 指示燈長亮。
- 根據食材需要，可按  按鈕，取消保溫。


■溫馨提示

- 用「Quick Cook/Steam」(快速 / 蒸) 煮飯時，因時間縮短，米飯會稍硬或有飯焦產生。
→預先將米浸泡在水中，則可以使煮好的米飯變軟。

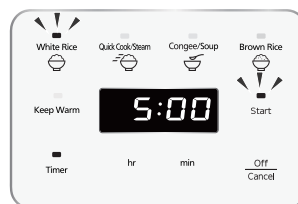
用「Timer」(預約) 功能時



1 通電後，選擇想要的功能按鈕，例如：「White Rice」(白米) 功能。

- 預約「Congee/Soup」(粥 / 湯) 功能時，請先設定烹調時間。

2 按  按鈕
(預設預約時間為 5 小時)。

- 「White Rice」(白米) 和「Start」(開始) 指示燈閃爍，「Timer」(預約) 指示燈點亮。



3 按   按鈕，設定預約時間。

- 「hr」(小時) 按鈕是以 1 小時為遞增單位。
- 「min」(分) 按鈕是以 10 分鐘為遞增單位。
- 可預約範圍為 1 小時 - 24 小時。
- 長按「hr」(小時)、「min」(分) 按鈕可加速調整時間。

4 按  按鈕，預約成功。

- 進入工作狀態，「White Rice」(白米) 和「Timer」(預約) 指示燈點亮。

■特別提醒：

- 預約時間為烹調結束時間。
(例如預約 5 小時，是指在 5 小時後烹調結束。)

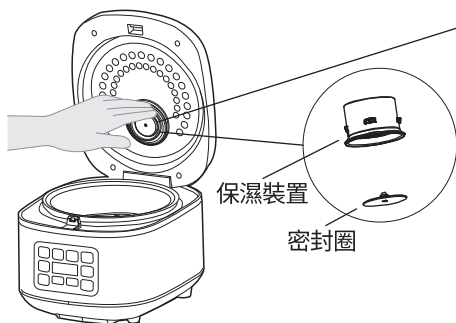
◆功能小提示

- 通電後產品會“嗶”一聲響，顯示屏上的所有燈都會亮一下，然後進入待機狀態。
- 開始工作後，如按「Off/Cancel」(關 / 取消) 按鈕可以直接停止工作回到待機狀態。
- 選擇了烹調的功能但卻沒按「Start」(開始) 按鈕進入工作狀態，產品會在一分鐘後自動回到待機狀態。

清潔保養

注意事項

- 清潔前，務必拔掉電源插頭，等本體冷卻後再進行清洗。
- 清潔時，切勿將本體浸入水中，不要使用天拿水、汽油、酒精、去污粉、硬質刷等擦拭。
- 請勿使用洗碗機或烘乾機。



保濕裝置

保濕裝置可直接取下，每次使用後要及時擦洗乾淨。

■拆卸方法

- ①從放熱板上取出
- ②輕輕一拔即可分離

■安裝方法

- ①對準位置
- ②與拿出時的方位相反，按入放熱板。
(注意要安裝到位，並且不能傾斜。)



- 使用之後，取下保濕裝置並把它放在溫水中浸泡幾分鐘，然後用水沖洗乾淨。
- 清洗後請勿使用烘碗機等烘乾，可能會導致變形或出現裂紋。

本體·外蓋·放熱板·鍋墊圈

用擰乾的抹布擦拭。

- 外蓋上的油污如不及時洗淨，則會黏附在外蓋上，很難洗掉。每次使用後都要及時擦洗乾淨。
- 金屬部品受熱，其表面可能會出現變色或斑紋現象，但不影響使用。
- 請勿拉扯鍋墊圈。

內鍋

- 用稀釋後的餐具清洗劑和海綿及水清洗。擦乾內鍋外側表面的水分。
- 請勿將內鍋作為清洗容器。
- 氟素塗層可能會出現變色或斑紋現象，但不影響健康及使用。
- 根據使用頻率，內鍋外層表面會出現摩擦後產生的痕跡，但這種情況並不影響使用性能。

電熱板/底感應器

用擰乾的濕毛巾擦拭。

- 有黏附物時，請用纖細砂紙(600號左右)或乾布擦拭。

提示

- 如果不擦乾淨底感應器和電熱板，則米飯可能會被燒焦，煮不好。

食譜

注意：

- 根據加入米飯內的不同食材，飯的底部可能有燒焦的現象。
- 煮紅豆粥時，紅豆的皮可能會堵塞蒸氣口，而使外蓋自動彈開，請特別注意！
- 烹煮雪耳湯等會變濃稠的食材時，請使用「Congee/Soup」（粥 / 湯）功能，最大烹調量到“Congee”（粥）最大刻度線，以免溢出。

※1 杯（量杯）大約 150 克

綠豆百合粥

食材：綠豆	70 克	調味料：糖	按個人口味
糯米	70 克		
百合	10 克		

作法：

- 1) 把洗好的綠豆、糯米和百合放入內鍋，加水至“Congee”（粥）的 1 刻度線。
- 2) 關閉外蓋，選擇「Congee/Soup」（粥 / 湯），烹調時間設定為 1 小時，再按下「Start」（開始）按鍵。
- 3) 烹調結束後，按個人口味加入適量的糖，即可食用。

雜菌湯

食材：白玉菇	70 克	調味料：紹酒	15 毫升
蟹味菇	70 克	鹽	適量
杏鮑菇	360 克	白胡椒粉	少許
排骨	300 克		
薑	數片		
蔥花	少許		

作法：

- 1) 三種菌菇在加了適量鹽的淡鹽水中浸泡 10 分鐘。排骨用水沖洗乾淨後，用沸水焯一下。
- 2) 把三種菇洗淨，切去根部，杏鮑菇切小段。
- 3) 將排骨和所有菌菇、薑片放入內鍋，加入適量紹酒，加水至“Congee”（粥）的最高刻度線，並閉合外蓋。
- 4) 選擇「Congee/Soup」（粥 / 湯），烹調時間設定為 1 小時 30 分鐘，再按下「Start」（開始）按鍵。
- 5) 烹調結束後，打開外蓋，加入適量鹽、白胡椒粉及蔥花調味即可。

注：菌菇可選用自己喜歡的種類。

故障排除

在委託維修之前請先進行檢查。

現象	請檢查
不在預約時間烹調	●是否已按了「Start」(開始) 按鍵？
烹調時間過長	●如果連續烹調，則烹調時間將會變長。(最多可能會延長 30 分鐘左右) ●因米飯量和水量不同，在烹調中途，可能會停止剩餘時間顯示並進行調整。
烹調時間過短	●可能會因米飯量和水量不同，在烹調途中調整剩餘時間顯示。
蒸氣從蒸氣口以外的部位漏出	●鍋墊圈和內鍋的鍋邊上是否附有異物，或內鍋是否已變形？
不能進行按鍵操作	●按鍵的指示燈是否亮著？ →烹調、預約、保溫中途，無法進行按鍵操作，請按「Off/Cancel」(關 / 取消) 按鍵後再進行操作。
從電源插頭冒出火花	●在插、拔電源插頭時，有時可能會冒出小火花，並非故障。
有塑膠異味	●剛開始使用時可能會有塑膠的味道，多使用幾次後便會消除，不是異常。
發出聲音	●烹調中發出“咯噠、咯噠”的聲音，是調整火力的聲音，並非故障。 ●烹調中發出“叭”的聲音，是內鍋底部(外側)的水滴受熱膨脹後產生的破裂聲音，並非故障。
預約烹調提前結束	●使用預約功能時，可能會因為米飯量和水量不同，會在烹調途中調整剩餘時間顯示或提前結束烹調。

注意

- 若不小心誤將水和米直接倒入未放置內鍋的本體時，請諮詢 Panasonic 授權的服務中心。

困惑時

故障排除

並非故障，在委託維修之前請先進行檢查。

現象	請檢查
發黏(較軟)	<ul style="list-style-type: none">●米量和水量是否正確？●是否混入較多碎米？●是否長時間浸泡水中？（預約時間太長等） →使用預約功能烹調時，需少放些水。●是否使用熱水洗米？●煮好後，是否立即將米飯翻鬆？●新米是否放入較多水進行烹調？
發乾(較硬)	<ul style="list-style-type: none">●米量和水量是否正確？●是否用「Quick Cook/Steam」（快速 / 蒸）功能進行烹調？
粥變糊狀	<ul style="list-style-type: none">●預約定時烹調時，是否讓米長時間浸泡於水中？●是否對粥進行了保溫？●是否碎米太多。
飯燒焦	<ul style="list-style-type: none">●洗米是否充分？●內鍋底部或底感應器、電熱板是否黏有異物？●是否進行了預約定時烹調？●是否混入較多碎米？●是否放入調味料進行烹調？●內鍋底部是否凹凸不平？●是否正確安裝保濕裝置？
凝結成水珠 有氣味 帶黃色	<ul style="list-style-type: none">●煮好後，是否立即將米飯翻鬆？●是否保溫超過 5 小時？●是否把冷飯添加到內鍋裏並進行了保溫？●洗米是否充分？●是否在放入飯勺的狀態下進行了保溫？●因米的種類或所用水質的不同，煮熟的飯可能會帶黃色。●在放入調味料烹調後，可能有氣味。 →請仔細清洗內鍋、放熱板及保濕裝置。
米飯乾燥	<ul style="list-style-type: none">●是否保溫超過 5 小時？●是否反覆加熱冷飯？●是否正確安裝保濕裝置？●鍋墊圈和內鍋的鍋沿上是否附有異物，或內鍋是否已變形？
米飯黏在內鍋上	<ul style="list-style-type: none">●因大米品種不同，柔軟的米飯和黏性好的米飯可能會容易黏鍋。
形成一層薄膜	<ul style="list-style-type: none">●是否殘留著糠皮？ 米紙狀的薄膜是由於澱粉溶解後變乾所生成的，對人體無害，米沒有洗乾淨則容易生成這種薄膜。
煮好的米飯表面 凹凸不平	<ul style="list-style-type: none">●是否在煮飯前未將米的表面整平？ 下列情況下，容易變得凹凸不平。<ul style="list-style-type: none">• 洗米不充分時。• 混有許多碎米時。• 由於洗米時用力過大，米粒已經破碎。

錯誤代碼顯示

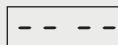
在委託維修之前請先進行檢查。

錯誤顯示



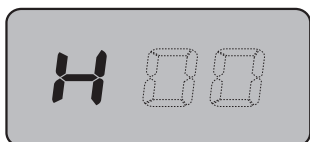
請檢查

- 保溫時間是否超過了 24 小時？
- 連續保溫 24 小時後，保溫將自動停止，顯示屏顯示



- 請確認是否空燒？
→ 拔下電源插頭，待本體完全冷卻後再使用。

當進行了上述處理後仍不能恢復正常時，請委託Panasonic授權的服務中心修理。



- 嘗試拔下電源插頭，再重新插入。
如仍出現“H※※”，則表示存在故障。
→ 請諮詢 Panasonic 授權的服務中心，並告知錯誤代碼。
（“H” 後的兩位數字）。

困惑時

規格

銷售地		香港
型 號		SR-DA182
額定電壓		220 V~
額定頻率		50 Hz
額定輸入功率		770 W
內鍋的額定容積（約）升		1.8
煮飯容量 （米量）（約） 升（杯）	White Rice（白米）	0.18-1.8 [1-10]
	Quick Cook/Steam（快速/蒸）	0.18-1.44 [1-8]
	Brown Rice（糙米）	0.18-1.08 [1-6]
煮粥容量（米量）（約）升（杯）		0.09-0.36 [0.5-2]
最大烹調容量（食材 + 水）升※		2.5
電源線長度（約）米		1
產品重量（約）公斤		3.0
外形尺寸 （約）毫米	深	266
	寬	337
	高	229

（※）為“Congee”（粥）的最大水位線的烹調容量。

Panasonic Appliances Rice Cooker (Hangzhou) Co.,Ltd.

Web site: <https://panasonic.net/>

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